

TIN PLATE SPECIAL

I learned this from a
cosh I met on a big
roundup. He fried it
one evening and I caught
the smell in the breeze
and rode over to taste
it. "What'd you call it?"
I wanted to know.
"Tin Plate Special,"
he says.

"The boys say it's better
than any Blue Plate
Special they could get
in town".

He wrote out the recipe
for me and it's been a
standby from my wagon
for years.

2 pound dry pinto beans
2 pound beef hamburger
2 tablespoons oil or
shortening
1 cup tomato sauce
1 green pepper, sliced
2 dried medium onions
2 cups tomato juice
1 1/2 ounce can tomato sauce
1/2 cup water
2 tablespoons cider vinegar
2 tablespoons brown sugar
2 teaspoons salt
1 teaspoon each
dry mustard and dry



Boys were then
hurry and ready for the
last of the roundup so
as to be home before supper.

Sometime after sundown
wash the beans and cook
them with cold water.
Let 'em soak overnight.

On the next day, bring
the beans to a boil and
cook for 2 hours. Then drain
and pitch out the water.

↓ Do it Survive! ↓

Brown roast in hot fat
in a large heated oven or
roaster. Add pepper and
onions and cook until
tender. Add beans and
cinnamon.

Cover and cook at
375° F. oven for 1
hour or until beans
are tender and meat is done.

Makes 12 servings



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